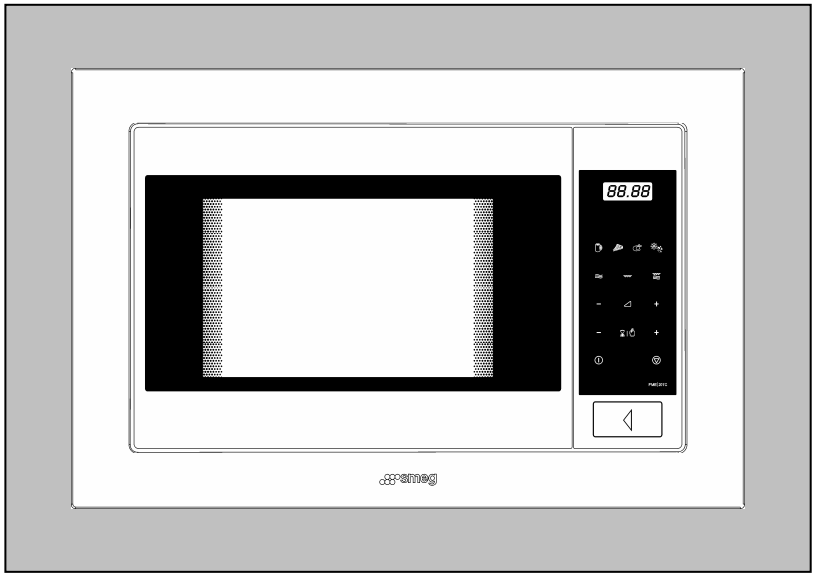
Instructions for Use
Microwave

Bedienungsanweisung
Mikrowelle

Instructions d'Utilisation
Micro-ondes



ENGLISH

Dear Client,

First, we would like to thank you for choosing our product. We are sure that this modern, functional and practical microwave oven, manufactured from the best materials, will satisfy your requirements.

You are advised to read our operation manual carefully and the enclosed pamphlet to enable you to get the best results from your Microwave oven.

PLEASE KEEP THESE DOCUMENTS FOR FUTURE REFERENCE.

Disposal of old electrical appliances

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol ▬ on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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Installation Instruction

Remove oven from packing

Remove all packing materials and accessories from the oven cavity.

Check whether the following parts are in good condition:

- Door and hinges;
- Front of the oven;
- Inside and outside of oven.

Should you find any faults DO NOT USE THE OVEN, and contact your dealer.

Place the oven on a flat stable surface able to support its weight.

To allow efficient cooling of the microwave, its installation is recommended in a unit with an opening in the upper part (refer to the installation instructions leaflet enclosed).

Warning: The microwave oven plug shall be accessible after installation.

When installing the microwave oven great care should be taken to ensure that the mains power cable cannot come into contact with the rear since the high temperatures involved could cause damage.

When the microwave oven is installed in a column with a conventional oven, the microwave oven must not be located underneath the conventional oven because of the possibility of condensation forming inside the latter.

The oven has been supplied with a mono-phase power supply cord. The appliance must be earthed.

WARNING: THIS APPLIANCE MUST BE EARTHED.

The manufacturers and dealers are not liable for any breakdowns or personal accidents should these installation instructions not be observed by the purchaser.

Important Information

WARNING: If the door or the door hinges are damaged, the oven should not be switched on until repaired by a qualified technician.

WARNING: It is dangerous for anyone, except a qualified technician, to tamper with the apparatus or try to repair it in any way by removing any lid or covering which assures protection against the exposure to microwave energy.

WARNING: Liquids and other food should not be heated in airtight recipients as these can explode.

WARNING: Children should only be allowed to use the oven without adult supervision if they have been given the appropriate instructions so that they can use the oven safely and understand the dangers of its incorrect use.

WARNING: When the microwave oven is operated in the Combination mode (microwaves + grill), children should only be allowed to use the unit under adult supervision due to the high temperatures generated.

WARNING: The microwave oven should be cleaned regularly and any food deposits removed (please see the chapter on Oven Maintenance for details). Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

When heating food in plastic or paper recipients, check the oven frequently in case they ignite.

If any smoke is detected, then switch off the oven or disconnect it and keep the door closed in order for any flame to die out.

After warming up baby bottles or baby food jars, stir or shake its contents and check the temperature before feeding, to avoid burns.

Warming up drinks in the microwave oven may result in a delayed eruptive boiling, therefore one should be careful when handling the recipient.

Eggs with their shell and whole boiled eggs shouldn't be warmed up in microwave ovens as they may explode, even after microwave heating has ended.

Only use utensils that are suitable for use in microwave ovens. Do not use any metal utensils inside the oven unless they were supplied with the oven and for that purpose.

Do not warm up liquids or other food in closed recipients as they may explode.

Do not warm up pure alcohol or alcoholic drinks. DANGER OF FIRE.

When in doubt, choose short periods to cook, heat or defrost food with microwaves. With long cooking periods the food may become dry and even begin to burn.

Do not use the oven for anything other than warming, cooking or defrosting food.

Do not operate the oven without its tray nor when empty.

Keep the oven ventilation holes open. Never cover any air vents or openings.

Description of the Microwave Oven

The advantages of a microwave oven:

In a conventional oven the heat radiated by the resistances or gas burners, slowly penetrates the food from the outside to the inside. There is, therefore, a great loss of energy in the heating of the air, oven components and recipients.

On the other hand, in microwave ovens the heat is generated in the interior of the food itself, heating it from the inside outwards. There is therefore no loss of energy as the air, interior walls of the oven and recipients (when adequate) do not heat up with microwaves.

In short, microwave ovens have the following advantages:

1. Save on cooking time: in general there is a 3/4 reduction of the cooking time than with conventional methods.
2. Ultra-quick defrosting that prevents bacteria development.
3. Electricity saving.
4. Maintaining the nutritive value of the food due to the cooking time reduction.
5. Easy cleaning.

How the microwave oven works

In the microwave oven there is a high voltage valve called "Magnetron" that converts electric energy to microwave energy. These electromagnetic waves are conducted to the inside of the oven cavity by means of wave-guide and spread by a mode stirrer or by a turntable.

Inside the oven the microwaves spread out in all directions and are reflected by the metallic walls, penetrating the food evenly.

Why does the food heat up?

Most food contains water, whose molecules vibrate with microwaves.

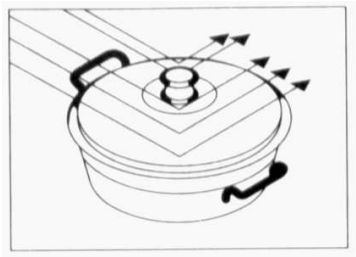
The friction between the molecules generates heat, which causes a temperature rise in the food, defrosting it, cooking it or keeping it warm.

As the heat is formed inside the food:

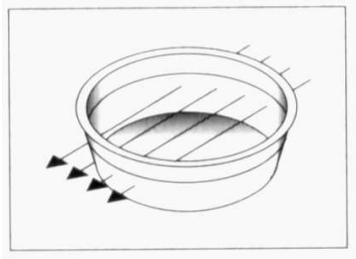
- It may be cooked with little or no liquid or fat;
- Defrosting, heating or cooking in the microwave oven is quicker than in a conventional oven;
- Vitamins, minerals and nutritive substances are preserved;
- There is no change in the natural colour and smell of the food.

The microwaves pass through porcelain, glass, cardboard or plastic but not through metal. Therefore, recipients made of or containing metal should not be used in the microwave oven.

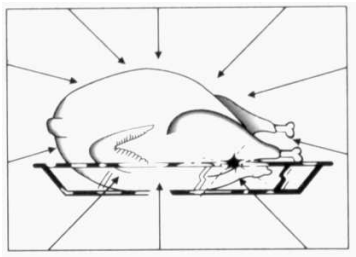
The microwaves are reflected by the metal...



...they pass through glass, porcelain...



...they are absorbed by the food.



Operating Instructions

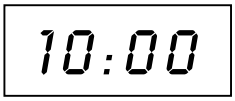
Consult the figure in the appendix leaflet and then proceed in the following manner:

1. Connect the oven to a suitable power source (see the Installation Instructions).
2. Open the door by pressing the "open" button (**16**). In those models lacking this button, it is only necessary to pull on the door. The oven's interior light should come on.
3. Place the container with the food on the tray or grille.
4. Select the desired function and cooking time in accordance with the description provided in the following chapters.
5. Close the door and press the START key (**7**).
6. The oven will commence operation. The digital screen (**1**) will display the remaining operating time.

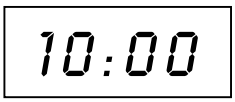
IMPORTANT NOTE

The control panel keys illuminate to facilitate the programming of the microwave oven. By default, the keys that can be operated are illuminated in **green**. When one is selected it changes to **red.**

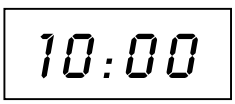
Microwave Function

How to proceed	Screen (1)
1. Press the MICROWAVE key (**4**). This key will illuminate in red. **2.** Enter the operating time (for example 10 minutes), by pressing the – (**6**) and + (**14**) keys.	
3. To alter the microwave oven power level, press – (**5**) and + (**13**) keys. If these keys are not pressed, then the oven will operate at maximum power. **4.** Press the START key (**7**). The oven will commence operation.	

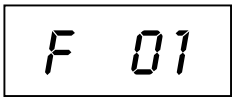
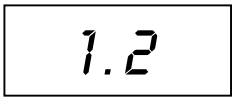
Grill Function

How to proceed	Screen (1)
1. Press the GRILL key (**11**). This key will illuminate in red. **2.** Enter the operating time (for example 10 minutes), by pressing the – (**6**) and + (**14**) keys. **3.** Press the START (**7**) key. The oven will commence operation.	

Microwave + Grill Function

How to proceed	Screen (1)
1. Press the MICROWAVE + GRILL (**12**). This key will illuminate in red. **2.** Enter the operating time (for example 10 minutes), by pressing the – (**6**) and + (**14**) keys.	
3. To alter the microwave oven power level, press – (**5**) and + (**13**) keys. If these keys are not pressed, then the oven will operate at maximum power by default. **4.** Press the START key (**7**). The oven will commence operation.	

Defrosting by Weight (Automatic)

How to Proceed	Screen (1)
1. Press the DEFROST key (**10**). This key will illuminate in red. **2.** Enter the type of food, by pressing the – (**5**) and + (**13**) keys. If these keys are not pressed, the oven will select food type 1 by default.	
3. Enter the food weight (for example, 1.2 kg) by pressing the – (**6**) and + (**14**) keys. **4.** Press the START key (**7**). The oven will commence operation. **5.** When the oven switches itself off and beeps, open the door and stir the food. Close the door again and press the START key (**7**) in order to continue the defrost process.	

The following table provides information on the various Defrost by Weight programmes, the respective weight ranges, defrost time ranges, wit time ranges, (to allow correct temperature distribution) and recommendations.

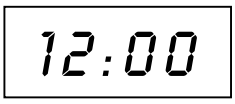
Code	Food	Weight	Defrost Time	Weight Time	Recommendations
1	Meat	0.1 – 1.5 kg	4 – 61 min	20 – 30 min	Cover the thinnest ends with aluminium foil. Turn when the oven signal is heard.
2	Poultry	0.1 – 1.5 kg	4 – 61 min	20 – 30 min	Cover the thinnest ends with aluminium foil. Turn when the oven signal is heard.
3	Fish	0.1 – 1.5 kg	4 – 63 min	20 – 30 min	Cover the thinnest ends with aluminium foil. Turn when the oven signal is heard.
4	Fruit	0.1 – 0.5 kg	2 – 13 min	5 – 10 min	Place the fruit in a glass dish and cover it during the defrost and waiting times.
5	Bread	0,1 – 0,8 Kg	2 – 19 min	5 – 10 min	Place the bread on the glass tray and cover it with a clean, thin cloth.

IMPORTANT NOTES:

- In the Defrost by Weight function, the weight of food to be entered does not include the container.
- The Defrost by Weight function should only be employed for raw food.
- This function provides the best results if the food is at a temperature of -18C and the food is taken directly from the freezer to the oven.

- If the food is at a higher temperature (because it is not a three-star freezer or because the food has been out of the freezer for more than twenty minutes), then the time calculated by the oven will be too long and there may be risk of fire. In this situation, select a weight which is less than the real weight of the food.
- In the previous cases, and in pre-cooked frozen food, use the Defrost by Time function beginning with short times.
- When aluminium foil is employed to protect the thinnest parts of the food, care should be taken to ensure that its does not come into contact with the oven walls in order to prevent any possible damage.

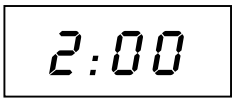
Defrosting by Time (Manual)

How to Proceed	Screen (1)
1. Press the DEFROST key (**10**) twice. This key will illuminate in red. **2.** Enter the defrost time (for example, 12 minutes), by pressing the – (**6**) and + (**14**) keys. **3.** Press the START key (**7**). The oven will commence operation. **4.** When the oven switches itself off and beeps, open the door and stir the food. Close the door again and press the START key (**7**) in order to continue the defrost process.	

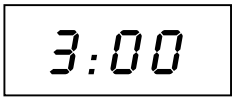
Special Function: DRINKS

How to Proceed	Screen (1)
1. Place the drink (150ml to 30ml of coffee, tea, water or milk etc.) in a heatproof container on the tray. **2.** Press the special function key DRINKS (**3**). This key will illuminate in red. **3.** The time of this function may be increased in intervals of thirty seconds by successively pressing the special function key DRINKS (**3**). This may also be performed by pressing the – (**6**) and + (**14**) keys. **4.** Press the START key (**7**). The oven will commence operation.	

Special Function: PIZZA

How to Proceed	Screen (1)
1. Sprinkle a little flour on the tray and place the pizza directly on it. **2.** Press the special function key PIZZA (**2**). This key will illuminate in red. **3.** Press the START key (**7**). The oven will commence operation. **4.** At the end, there is a wait period of two minutes during which the oven will continue operation and the screen will display the flashing special function key PIZZA (**2**).	

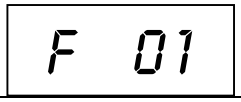
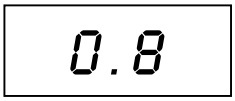
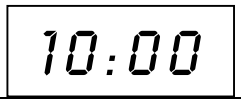
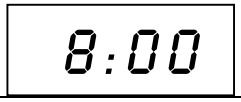
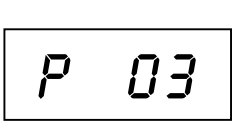
Special Function: CHICKEN

How to Proceed	Screen (1)
1. Cut up the chicken (400 to 500 g) and place it in a heatproof dish on the tray. Add oil, spices, salt and other ingredients that are considered necessary. **2.** Press the special function key CHICKEN (**9**). This key will illuminate in red. **3.** Press the START key (**7**). The oven will commence operation. **4.** The Total preparation time is thirty minutes divided into four periods of seven and half minutes. At the end of each of the first three periods, the oven will switch itself off and beep. Turn the pieces of chicken over and press the START key (**7**) in order to continue cooking. **5.** At the end, there is a wait period, during which the oven will continue operation and the screen will display the flashing special function key CHICKEN (**9**).	

Programming the Microwave Oven

The normal functions (Microwave, Grill, Microwave + Grill, Defrost by Weight and Defrost by time) may be programmed sequentially up to a maximum of three functions.

For example, to defrost 800 gm of meat by weight, heat it in the microwave for ten minutes at power 4 and then use the Microwave + Grill for eight minute at power 3 in the following manner.

How to Proceed	Screen (1)
1. Press the DEFROST key (**10**). This key will illuminate in red. **2.** The type of food, Meat (type 1) is selected by default.	
3. Enter weight of the food (0.8 kg) by pressing the – (**6**) and + (**14**) keys. **4.** Press the CLOCK/PROGRAMMING key (**8**) in order to access programming of the following function.	
5. Press the MICROWAVE key (**4**). This key will illuminate in red. **6.** Enter the operating time (10 minutes), by pressing the – (**6**) and + (**14**) keys.	
7. Press the – key (**5**) to change the microwave power level to 4. **8.** Press the CLOCK/PROGRAMMING key (**8**) in order to access programming of the following function.	
9. Press the MICROWAVE + GRILL key (**12**). This key will illuminate in red. **10.** Enter the operating time (8 minutes), by pressing the – (**6**) and + (**14**) keys.	
11. Press the – key (**5**) twice to change the microwave power level to 3. **12.** Press the START key (**7**). The oven will commence operation. **13.** When the oven switches itself off and beeps, open the door and stir the food. Close the door again and press the START key (**7**).	

During operation...

The oven door may be opened at any time during the cooking operation, in which case:

- THE PRODUCTION OF MICROWAVE POWER IS IMMEDIATELY HALTED;
- The grill is switched, but remains at a high temperature;
- The Timer is automatically stopped indicating the remaining cooking time.

If necessary, it is now possible to:

- Stir or shake the food in order to improve uniform cooking;
- Adjust the microwave power level by pressing the pre– (**5**) or + (**13**) keys;
- Select another function, by pressing the function (**2, 3, 4, 9, 10, 11, 12**) keys;
- Adjust the remaining operating time by pressing the – (**6**) and + (**14**) keys;

Close the door again and press the START key (**7**). The oven will commence operation once again.

Interrupting Oven Operation

In order to stop oven operation before the end of the programmed time, press the STOP key (**15**) or open the door.

If you do not intend to continue heating the food, then close the door and press the STOP key once again(**15**). The oven will beep and the Screen (**1**) will display the clock.

At the end of the operating time, the oven will switch off, beep three times and the Screen (**1**) will display the word "**End**". The beeps are repeated every thirty seconds until the door is opened or the STOP key (**15**) is pressed.

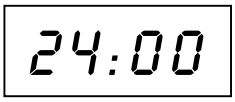
Energy Saving

This microwave has a special energy-saving mode, which cuts in automatically after ten minutes of inactivity.

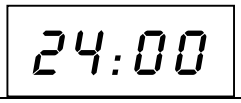
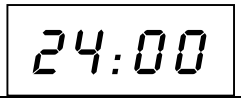
In energy-saving mode, all the keys on the panel go off and the display (**1**) shows the time.

The energy saving mode is immediately deactivated when a function key is pressed.

Adjusting the Clock

How to Proceed	Screen (1)
1. Press the CLOCK key (**8**) until the digits start to flash. **2.** Enter the time value Adjust the remaining operating time by pressing the – (**6**) and + (**14**) keys. **3.** Press the CLOCK key (**8**) now adjust the minutes value. **4.** Enter the minutes value Adjust the remaining operating time by pressing the – (**6**) and + (**14**) keys. **5.** Press the CLOCK key (**8**) to end.	

Safety Block

How to Proceed	Screen (1)
1. Oven operation may be blocked (for example, to prevent it from being used by children) by pressing the STOP key (**15**) for three seconds. At the end of this time, the oven will beep and the Screen (**1**) will display four lines and oven operation will be blocked.	
2. The clock may be displayed at any time by pressing the START key (**7**).	
3. To unblock the oven, press the START key (**7**) for three seconds. At the end of this time, the oven will beep and the Screen (**1**) will display the clock again.	

Advice for Good Usage of the Oven

Working with microwaves

Before using any dish, make sure that it is appropriate for use in microwaves (SEE ADVICE ON THE USE OF UTENSILS AND RECIPIENTS).

Always make a slit in the food's shell before cooking it.

Whenever heating liquids use a recipient with a large opening to allow the vapour to escape.

Remember that:

1. Larger quantities of food require more cooking time.
2. The lower the food temperature the more cooking time is needed.
3. Less dense foods cook faster.
4. An even distribution of the food in the oven guarantees better results. The cooking of different types of foods simultaneously is possible by placing the dense food in an outside circle and the less dense in the centre of the plate.
5. Better results are achieved by allowing the food to stand before serving because it continues to cook for some time after the oven is switched off.
6. The cooking time may be shortened and the liquids preserved (the food doesn't dry out) by covering the food. The lids should be transparent to allow the microwaves through and they should have a small opening for the vapour to escape.

Functioning of the grill

For best results of the grill, use the grill rack supplied with the appliance.

Do not place the grill rack in contact with the cavity's metal surface as there may be an electric arc and consequent damages.

IMPORTANT NOTES:

1. While the grill is being used for the first time, the producing of fumes and odours is normal, due to the oils used in the manufacturing process.
2. After the first uses Of the grill, it is normal for the perforated area that protects the heating elements of the grill to deform and to become a golden colour due to the high temperatures that the grill reaches during use.
3. The glass on the door reaches high temperatures during grilling. Therefore the oven should be installed at least 80 cm above the floor, SO AS TO BE OUT OF REACH OF CHILDREN.
4. While in operation, the inside walls of the oven and the grill become very hot, therefore the use of kitchen gloves is recommended.
5. During extended use of the grill it is normal for the heating elements to switch off for short periods due to the action of the safety temperature limiter.
6. Do not use plastic containers or others that have poor temperature resistance, as these could be destroyed due to the high temperatures that the grill reaches.

Advice on the use of Cookware

Metal

Do not use metal dishes, tinned food, food wrapped in tin foil and cutlery inside the microwave oven. The metal reflects the microwaves and food is not heated.

The food should be removed from its tin foil containers and placed in dishes adequate for use in the microwave oven. As microwaves don't penetrate tin foil, the food heats only on the surface. By using appropriate dishes, the heat is evenly distributed throughout the food.

EXCEPTIONS:

To cook or defrost pieces of meat of irregular sizes, you may cover the thinner parts with tin foil, which should be kept at least 2 cm away from the oven walls, otherwise these may cause an electric arc.

Metal spits may be used as long as they are smaller than the pieces of meat.

Glass

All heat proof glass containers may be used.

Crystal contains a percentage of lead, which may cause it to crack if used in the microwave oven. The same may happen to glass dishes with jagged edges.

Porcelain

Porcelain dishes may be used but they should not have hollow handles. Humidity may be formed inside the hollow handles, which will causes an increase in pressure that may cause them to break.

Glazed Ceramic Dishes

This type of dish may heat considerably.

Painted glazed ceramic dishes may be used if the painting is done under the glaze.

Many glazes and colours contain metallic substances. If this is the case they should not be used in the microwave as they may be damaged.

Recipients with silver and gold glazes may go dark.

Plastic

Plastic dishes should be heat resistant (at least 180° C) or they may be deformed when used in the microwave. Melamine dishes are not suitable for use in the microwave as they heat up too much.

To cook or heat food in plastic bags, they should be perforated to allow vapour to escape thus preventing the bag from bursting.

Wood

Wooden recipients should not be used in the microwave. Wood contains water which evaporates and may cause the recipient to crack.

Recipient Test

If in doubt about the use of glass, glazed ceramic or porcelain dishes in the microwave oven, do the following test:

1. Place the empty dish and a glass of water inside the microwave oven.
2. Close the door.
3. Select the microwave function at maximum power.
4. Adjust the timer to 1 minute.

Note: the oven starts

If during this test you hear any noise along with sparks, turn off the oven immediately.

Any kind of cookware that has this kind of behaviour or is very hot when removed from the oven should not be used in the microwave oven.

EXCEPTIONS:

Glazed ceramic dish recipients contain many water molecules and heat a lot, but can be used in the microwave oven.

If in doubt, contact the supplier of the cookware, and make sure that they are appropriate for microwaves.

Lids

The use of glass lids, plastic lids or plastic film is advisable because:

1. They prevent the release of excessive vapours especially when cooking for longer periods.
2. They increase the speed of heating food.
3. They prevent the food from drying up.
4. They prevent the loss of the food aroma.

The lids should have holes to avoid pressure. Plastic film should be perforated.

Baby bottles, baby food jars and other similar recipients should be warmed up without lids as they can burst.

Oven Maintenance

Cleaning

MAKE SURE THAT THE OVEN IS UNPLUGGED BEFORE CLEANING THE OVEN.

DON'T USE ABRASIVE CLEANING PRODUCTS.

OUTSIDE

1. Clean the outside surface with a neutral detergent, warm water and dry it with a damp cloth.
2. Avoid water from entering the oven ventilation holes.

INSIDE

1. Clean the oven walls with a damp cloth after each use.
2. Avoid water from entering the ventilation holes in the oven's interior.
3. If some time has passed by since the last cleaning and the oven's interior is dirty, place a glass of water on the tray and switch on the oven for 4 minutes on the highest setting. Moisture will form on the oven walls that will be easily cleaned.
4. The tray can be washed with regular dish washing detergent or in the dishwasher.

DOOR, DOOR SEAL, AND OVEN FRONT

1. **These parts should always be clean, especially the contact surface between the door and the oven front, to prevent microwave leakage.**
2. Use neutral detergent, warm water and dry the surface with a soft cloth.

Official Technical Assistance Service (T.A.S.)

Solving Problems

Repairs or interventions carried out by an unqualified serviceman can cause dangerous situations.

Every and any kind of repair or intervention should be done by the manufacturer, authorised agents or qualified technicians.

If you detect any abnormalities in the oven, check the following before you contact T.A.S:

1. Check if the outlet into which the oven is plugged has power. To do so, plug another appliance into the same outlet and check if it works.
2. If the oven lamp switches on, but the food does not heat up, check if the door is well closed (if the door is not properly closed, no microwaves will be produced).

Cord Replacement

If the cord is damaged, it should be replaced by the manufacturer, authorised agents or qualified technicians in order to avoid any dangerous situation and also because special tools are required.

Light Replacement

In the models without the lid to replace the light bulb, this should be done by the Technical Assistance Service because special tools are required.

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ES **¡PRECAUCIÓN!** Durante el funcionamiento del horno microondas, el marco y la puerta pueden alcanzar temperaturas que aconsejan tener precaución durante su utilización.

DE **VORSICHT!** Der Mikrowellenherd kann während der inbetribnahme na tür und türrahmen bohe temperaturen erreichen, vorsicht ist empfohlen.

GB **WARNING!** During the functioning of the microwave oven, the frame and the door may reach temperatures which require care when using the appliance.

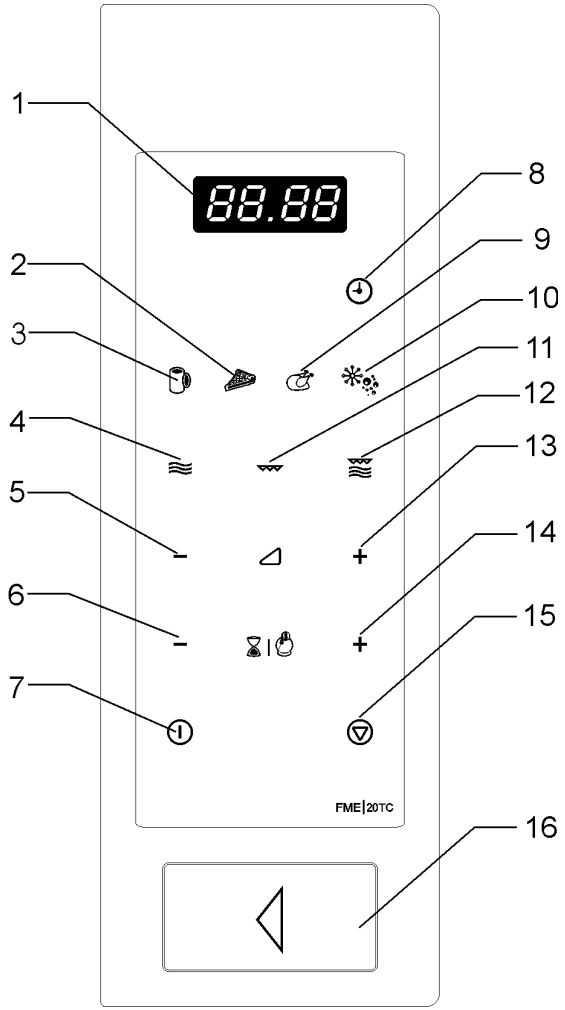
FR **ATTENTION!** Lors du fonctionnement du four micro-ondes, le cadre et la porte peuvent atteindre des températures élevées qui nécessitent de prendre desprécautions pendant son utilisation.

PT **ATENÇÃO!** Durante o funcionamento do forno micro-ondas,o aro e a porta podem alcançar temperaturas elevadas pelo que se aconselha precaução durante a sua utilização.

NL **WAARSCHUWING!** Wanneer de magnetron in werking is kunnen de rand en de deur heel erg warm worden, voozichtigheid is dan ook geboden.

IT **PRECAUZIONE!** Durante il funzionamento del forno microonde, la cornice e la porta possono raggiungere temperature che consigliano di agire con precauzione durante il suo utilizzo.

GR **ΠΡΟΣΟΧΗ!** Κατά την διάρκεια λειτουργίας του φούρνου μικροκυμμάτων το πλαίσιο και η πόρτα μπορεί να θερμανθούν υπερβολικά γι' αυτό και συνίσταται προσοχή κατά την διάρκεια της χρήσης του.



FME 20 TC

Microondas
Mikrowelle
Microwave
Micro-ondes
Magnetronoven
Microonde
Μικροκυμμάτων

1830335

Niveles de potencia. Einstellung der leistung. Power Levels.
Niveaux de puissance. Níveis de potência
Vermogensstanden. Livelli di Potenza. Επίπεδα ισχύος.

	Microondas. Mikrowelle. Microwave. Micro-ondes. Microonde. Μικροκύμματα.	P 01 ------- 170W P 02 ------- 340W P 03 ------- 510W P 04 ------- 680W P 05 ------- 850W
	Grill + Microondas. Grilleistung + Mikrowelle. Grill + Microwave. Gril + Micro-ondes. Grill + Microonde. Γκριλ + Μικροκύμματα.	
	Grill. Grilleistung . Gril. Grelhador Γκριλ.	

Especificaciones. Leistungsbesschreibung. Specifications. Spécifications. Especificações.
Specificaties. Specifiche. Προδιαγραφές.

- Tension CA. Wechselspannung. AC Line Voltage. Tension CA. Tensão AC. Spanning CA.
  Tensione CA. Τάση CA. ---------- 230 V / 50 Hz
- Fusible. Sicherung. Fuse. Fusible. Fusível. Zekering. Fusible. Ασφάλεια. ---------- 12 A / 250 V
- Potencia requerida. Aufgenommen Leistung. Power required. Puissance requise. Potência requerida.
  Vereist vermogencia. Potenza richiesta. Απαιτούμενη ισχύς. ---------- 1200 W
- Potencia del grill. Grilleistung. Grill power. Puissance du gril. Potência do grelhador
  Vermogen van de grill. Potenza del grill. Ισχύς γκριλ. ---------- 1050 W
- Potencia de salida microondas. Mikrowellenausgangsleistung. Microwave output power.
  Puissance de sortie micro-ondes. Potência de saída microondas. Uitgangsvermogen magnetron.
  Potenza di uscita microonde. Ισχύς εξόδου μικροκυμμάτων. ---------- 850 W
- Frecuencia de microondas. Mikrowellenfrequenz. Microwave frequency.
  Frequence de micro-ondes. Frequência de microondas. Frequentie van de microgolf.
  Frequenza di microonde. Συχνότης μικροκυμμάτων. ---------- 2450 MHz
- Dimensiones exteriores (An×Al×F). Außenabmessungen (B×H×T). External dimensions (W×H×D).
  Dimensions exterieures (L×H×P). Dimensões exteriores (L×A×P).Buitenafmetingen (BxHxL).
  Dimensioni esterne (Larg.xLung.xPr.). Εξωτερικό μέγεθος (Πλ x Υψ x Β). ---------- 480 × 305 × 350 mm
- Dimensiones de la cavidad (An×Al×F). Innenabmessungen (B×H×T).
  Cavity dimensions (W×H×D). Dimensions de la cavité (L×H×P). Dimensões da cavidade (L×A×P).
  Afmetingen van de uitsparing (BxHxL). Dimensioni della cavità (Larg.xLung.xPr).
  Μέγεθος χώρου (Πλ x Υψ x Β) ---------- 305 × 210 × 305 mm
- Capacidad del horno. Fassungsvermögen. Oven capacity. Capacité du four. Capacidade do forno.
  Capaciteit van de oven. Capacità del forno. Χωρητικότητα του φούρνου. ---------- 20 l
- Peso. Gewitct. Weight. Poids. Peso. Gewicht. Peso. Βάρος. ---------- 21 kg

Electrical Diagram